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Attorney mailing application — Reg. No.

Signature of Attorney mailing application

Case 6586R

Abstract of the Disclosure

A FLOWABLE NONDIGESTIBLE OIL AND PROCESS FOR MAKING

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A flowable nondigestible oil composition having a Consistency in a temperature range of 20°C to 40°C of less than about 600 P.sec$^{(n-1)}$. The flowable nondigestible oil contains a liquid polyol polyester having a complete melt point less than 37°C, and a solid polyol polyester having a complete melt point of at least about 37°C, wherein the solid polyol polyester contains a solid saturated polyol polyester capable of forming crystallized spherulites. The flowable nondigestible oil is made by a process which includes the steps of melting completely the nondigestible oil, reducing the temperature of the melted nondigestible oil to a first crystallization temperature less than the onset crystallization temperature of the solid saturated polyol polyester, holding the nondigestible oil at the first crystallization temperature for a time sufficient to crystallize a portion of the solid saturated polyol polyester into crystallized spherulites, further reducing the temperature to an ambient crystallization temperature, and holding the polyol polyester composition for a time sufficient to crystallize the remaining portion of the solid polyol fatty acid polyester. The process is accompanied by shearing of the composition during the crystallization of the remaining portion of the solid polyol fatty acid polyester. The process is generally completed within 5 hours, usually within about 2 hours.

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